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Our menu for the Christmas Holidays 25th and 26th of December 2023

Veal meets Lobster

veal · lobster · Yuzu

Two kinds of oxtail

consommé · ravioli

,Himmel un Äd'

goose liver · blunt · Jerusalem artichoke · quince

Gratinated beef fillet medaillons

truffle mousseline · kind oyster mushrooms · café de Paris · shallot jam

Delice from the blond chocolate

cape gooseberry · macadamia

4 COURSE MENU

118.00

cold starter · soup · main course · dessert

5 COURSE MENU

139.00

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Vegetarian/vegan Menu

"Veef" Tartare

aubergine · avocado · chanterelles

Foam soup from the flying mango

coconut foam

Wild herb dumplings

pistachio butter · baby spinach

Risotto balls

fennel·kalamansi·Mojo Rojo

Pavlova

4 COURSE MENU

98.90

 $\mathsf{cold}\;\mathsf{starter}\;\cdot\;\mathsf{soup}\;\cdot\;\mathsf{main}\;\mathsf{course}\;\cdot$ dessert

5 COURSE MENU

119.50

Look forward to your special moment in our unforgettable location.

With warm regards from Europe's oldest restaurant

Your Hosts,

Veronika Kirchmair & Claus Haslauer

GENERAL TERMS

These menus are valid on the 25th and the 26th of December, 2023.

In case of allergies or intolerances, please contact our sales office.

Menu and prices are subject to change.

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